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# Audarya®


VITICOLTORI IN SARDEGNA

## TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by



|                          |  |    |                             |                                       |
|--------------------------|--|----|-----------------------------|---------------------------------------|
| <b>Bottle Size</b>       | 75   | cl | <b>Product Name</b>         | <b>MONICA DI SARDEGNA D.O.C. 2023</b> |
| <b>Alcohol by Volume</b> | 13.5   | %  |                             |                                       |
| <b>Production Area</b>   | <b>SERDIANA, SARDEGNA, ITALY</b>   |    |                             |                                       |
| <b>Grapes</b>            | Monica   |    | <b>Alivini Product Code</b> | <b>MON-AUDARYA-----01D</b>            |
| <b>Colour</b>            | Ruby red with a purple edge  |    |                             |                                       |
| <b>Method</b>            | <b>Stainless Steel</b>   |    |                             |                                       |
| <b>Vinification</b>      | After a brief cold maceration of the grapes, fermentation takes place in steel vats at a controlled temperatures, 15-18 days at 23°C. Ageing on fine lees for a natural stabilization of the wine. |    |                             |                                       |

|   |  |
|---|--|
| <b>Product Picture</b>  | <b>Tasting Notes and Wine Pairing</b>  |
|  | <p><b>Nose:</b> intense with light vegetal notestypical of the grape variety<br/> <b>Flavour:</b> fresh and pleasantly soft, well balanced.<br/> <b>Pairings:</b> pasta with grouper ragù, red tuna steak. Stewed lamb, goat cheese cream.</p> |

|                            |                   |
|----------------------------|-------------------|
| <b>INGREDIENTS</b>         | <b>VALUES</b>     |
| <b>List of Ingredients</b> | <b>ENERGY</b>     |
| Grapes                     | > 99              |
| Potassium metabisulphite   | < 1               |
|                            | <b>Each 100ml</b> |
|                            | <b>KJ</b>         |
|                            | 314               |
|                            | <b>Kcal</b>       |
|                            | 75                |

|  |                      |
|--|----------------------|
| <b>CLOSURE TYPE</b>  | <b>Dropdown Menu</b> |
| Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps  | Natural Cork         |
| <b>RESIDUAL SUGAR</b>  | <b>g/L</b>           |
| <b>BRUT ZERO</b> (0-3 g/L = Bone Dry);<br><b>EXTRA BRUT</b> (0-6 g/L = Bone Dry);<br><b>BRUT</b> (0-12 g/L = Dry);<br><b>EXTRA DRY</b> (12-17 g/L = Fruity)<br><b>SEC</b> (17-32 g/L = Off-Dry)<br><b>DEMI SEC</b> (32-50 g/L = Sweet) | <b>5.62</b>          |
| <b>ALLERGENS</b>   | <b>Y</b> <b>N</b>    |
| Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)   | <b>x</b>             |
| Contains EGG (used in fining: e.g. egg albumin)  | <b>x</b>             |
| Contains FISH (used in fining: e.g. isinglass)   | <b>x</b>             |
| Contains MILK (used in fining: e.g. casein or potassium caseinate)   | <b>x</b>             |
| Contains GLUTEN & products made from GLUTEN  | <b>x</b>             |
| Contains CELERY & products made from CELERY  | <b>x</b>             |
| Contains NUTS (shell and nuts) + products made from NUTS   | <b>x</b>             |
| Contains PEANUTS & products made from PEANUTS  | <b>x</b>             |
| Contains SOYA & products made from SOYA  | <b>x</b>             |
| Contains MUSTARD & products made from MUSTARD  | <b>x</b>             |
| Contains SESAME SEEDS & products made from SESAME SEEDS  | <b>x</b>             |
| Contains LUPINS  | <b>x</b>             |
| Contains MOLLUSCS & CRUSTACEANS  | <b>x</b>             |

|   |                   |
|---|-------------------|
| <b>Total Acidity (TA)</b>   | <b>g/L</b>        |
| The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.                       | <b>4.8</b>        |
| <b>Wine PH levels</b>   | <b>pH</b>         |
| Indicate the pH of the wine (a number, usually between 2.9 and 4.0).  | <b>3.45</b>       |
| <b>STORAGE CONDITIONS</b>   |                   |
| Store away from light, horizontally. Controlled temperature and humidity 17°C – 70%. Serve chilled at a temperature of 16°C |                   |
| <b>DIETARY SUITABILITY</b>  | <b>Y</b> <b>N</b> |
| CERTIFIED VEGAN   | <b>x</b>          |
| CERTIFIED VEGETARIAN  | <b>x</b>          |
| CERTIFIED ORGANIC   | <b>x</b>          |
| CERTIFIED BYODINAMIC  | <b>x</b>          |
| SUITABLE for VEGANS   | <b>x</b>          |
| SUITABLE for VEGETARIANS  | <b>x</b>          |

|                  |             |                    |             |
|------------------|-------------|--------------------|-------------|
| <b>ISSUED BY</b> | <b>DATE</b> | <b>APPROVED BY</b> | <b>DATE</b> |
| AUDARYA SRL      | 10/06/2025  | DB                 | 16.10.2025  |